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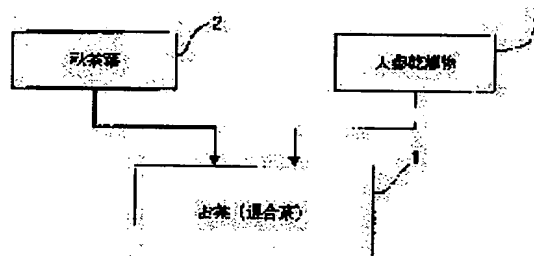
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## (54) TEA AND TEA BEVERAGE

### (57)Abstract:

**PROBLEM TO BE SOLVED:** To provide tea more improved in anti-oxidizability caused by active ingredients, compared with that of ordinary green tea.

**SOLUTION:** This tea is obtained by the following steps: admixing fall season tea leaves 2 with a dried-carrot product 3 at the predetermined ratio to obtain mixed tea 1; wherein the dried-carrot product 3 is produced by slicing carrots into plural pieces, predrying the sliced pieces of carrots with irradiation heat for predetermined time, thereafter, intermittently and repeatedly irradiating the dried pieces of carrots with microwave to completely dry them, and thereafter, reducing the completely dried pieces to multiple fine pieces.



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